



廚師推介 CHEF'S RECOMMENDATION

- | | 首次
1 st order | 加單
2 nd order |
|--|-----------------------------|-----------------------------|
| 01 黑椒豚肉煎包
pan-fried bun stuffed with
black pepper and kurobuta pork | \$38 | <input type="checkbox"/> |
| 02 斑蘭奶皇流沙包
steamed pandan custard buns
with egg yolk | \$38 | <input type="checkbox"/> |
| 03 觀海軒鴛鴦腸粉：
紅米脆皮鮮蝦腸粉及瑤柱蔥花
steamed rice rolls: crispy shrimp
with red rice rolls and conpoy,
green onions | \$48 | <input type="checkbox"/> |
| 04 火龍果蓮藕墨魚角
deep-fried cuttlefish dumplings
with dragon fruit and lotus root | \$48 | <input type="checkbox"/> |
| 05 脆皮黑松露和牛鮑魚蓋
wagyu beef with abalone and
black truffle in crispy rice net | \$58 | <input type="checkbox"/> |
| 06 觀海軒三色蝦餃皇
steamed tri-color prawn dumplings | \$58 | <input type="checkbox"/> |
| 07 黑松露帶子菜苗餃
steamed scallops, black truffle
and spinach dumplings | \$58 | <input type="checkbox"/> |



精選點心 DIM SUM SPECIALS

- | | 首次
1 st order | 加單
2 nd order |
|---|-----------------------------|-----------------------------|
| 08 鮮百合雜菌素腸粉
steamed rice rolls with fresh lily bulb
and assorted mushroom | \$38 | <input type="checkbox"/> |
| 09 家鄉海味鹹水角
deep-fried seafood glutinous
rice dumplings | \$38 | <input type="checkbox"/> |
| 10 蜜汁叉燒包 (蒸或炸)
barbecued pork buns
(steamed or deep-fried) | \$38 | <input type="checkbox"/> |
| 11 北菇瑤柱滑燒賣
steamed pork dumplings
with conpoy and mushroom | \$48 | <input type="checkbox"/> |
| 12 陳皮山竹牛肉球
steamed minced beef balls
with dried mandarin peel | \$48 | <input type="checkbox"/> |
| 13 蒜蓉豉汁蒸排骨
steamed pork ribs with garlic
and black bean sauce | \$48 | <input type="checkbox"/> |
| 14 杞子竹笙浸鮮竹卷
poached bean curd skin rolls
with bamboo pith and lycium berry
in supreme soup | \$48 | <input type="checkbox"/> |
| 15 海皇醬蒸鳳爪
steamed chicken feet
in spicy seafood sauce | \$48 | <input type="checkbox"/> |
| 16 上湯鴛鴦小籠包
steamed pork dumplings
with supreme soup | \$48 | <input type="checkbox"/> |

- | | 首次
1 st order | 加單
2 nd order |
|---|-----------------------------|-----------------------------|
| 17 灼北方鮮肉餃子
poached minced pork dumplings | \$48 | <input type="checkbox"/> |
| 18 荷香瑤柱珍珠雞
steamed wrapped glutinous rice
with conpoy and chicken | \$48 | <input type="checkbox"/> |
| 19 香蔥馬拉盞炒蘿蔔糕
sautéed turnip cakes with conpoy
and dried seafood | \$48 | <input type="checkbox"/> |
| 20 芫荽榨菜牛肉腸粉
steamed beef rice rolls with
coriander and preserved vegetables | \$48 | <input type="checkbox"/> |
| 21 翡翠鮮蝦明蝦角
deep-fried shrimp dumplings | \$48 | <input type="checkbox"/> |
| 22 芒果沙律蝦春卷
deep-fried spring rolls with shrimp
and mango salad | \$48 | <input type="checkbox"/> |
| 23 帶子蜂巢香酥盒
deep-fried taro with scallop
pastries | \$48 | <input type="checkbox"/> |
| 24 脆皮太湖咸薄餅
crispy pancake in tai hu style | \$48 | <input type="checkbox"/> |
| 25 鮮淮山百合玉米粥
lily bulbs, corn and fresh yam
congee | \$48 | <input type="checkbox"/> |
| 26 皮蛋瘦肉粥
preserved egg and pork congee | \$48 | <input type="checkbox"/> |
| 27 蒜蓉豉汁蒸排骨飯
steamed rice with pork ribs
in garlic and black bean sauce | \$58 | <input type="checkbox"/> |
| 28 窩蛋牛肉蒸飯
steamed rice with beef
and raw egg | \$58 | <input type="checkbox"/> |

落單時間
ordering time

枱號
table no.

人數
no. of guest



觀
KWUN
海
HOI
軒
HEEN

以上價目為澳門幣，另需附加 10% 服務費
如閣下有任何食物過敏或特定膳食要求，請預先知會餐廳服務員

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please advise us of any allergies or special dietary requirements



午市小食 SNACKS

		首次 1 st order	加單 2 nd order
29 青芥辣拌雙耳	\$68	<input type="checkbox"/>	<input type="checkbox"/>
black fungus marinated with wasabi			
30 奇脆金磚豆腐	\$68	<input type="checkbox"/>	<input type="checkbox"/>
deep-fried bean curd			
31 泰汁涼拌鳳爪	\$68	<input type="checkbox"/>	<input type="checkbox"/>
chicken feet marinated with thai chili sauce			
32 話梅農家雞	\$68	<input type="checkbox"/>	<input type="checkbox"/>
chicken marinated with preserved plum			
33 沙薑豬手	\$68	<input type="checkbox"/>	<input type="checkbox"/>
pork knuckles marinated with ginger			
34 麻辣涼拌蹄筋	\$78	<input type="checkbox"/>	<input type="checkbox"/>
pork tendons marinated with spicy chili sauce			
35 糟滷鴨舌拼菜甫	\$88	<input type="checkbox"/>	<input type="checkbox"/>
braised duck tongue with preserved vegetables			
36 椒鹽太子魚	\$118	<input type="checkbox"/>	<input type="checkbox"/>
deep-fried fish with salt and pepper			
37 時蔬 (生炒 / 上湯 / 濃雞湯 / 濃魚湯) seasonal vegetables (wok fried / poached in supreme soup / chicken broth / fish soup)	\$128	<input type="checkbox"/>	<input type="checkbox"/>
38 特色拼盤 (鴨舌、蹄筋、海蜇、雲耳) specialty platter (duck tongue, pork tendons, jelly fish, black fungus)	\$128	<input type="checkbox"/>	<input type="checkbox"/>
39 花雕醉鵲	\$128	<input type="checkbox"/>	<input type="checkbox"/>
pigeon marinated in chinese wine			
40 金牌脆皮燒肉	\$138	<input type="checkbox"/>	<input type="checkbox"/>
crispy-roasted pork belly			
41 紫蘇燒鴨	\$138	<input type="checkbox"/>	<input type="checkbox"/>
roasted duck in traditional style with basil sauce			



午市飯麵 RICE & NOODLES

		首次 1 st order	加單 2 nd order
42 雪裡紅火鴨絲韭黃燜米粉	\$128	<input type="checkbox"/>	<input type="checkbox"/>
braised rice noodles with shredded duck and snow vegetables			
43 雪裡紅嫩雞煨上海麵	\$128	<input type="checkbox"/>	<input type="checkbox"/>
stewed shanghai noodles with chicken and snow vegetables			
44 桂花蚌鹹肉豬骨湯燜米粉	\$128	<input type="checkbox"/>	<input type="checkbox"/>
braised rice vermicelli and neck clams in salted pork bone soup			
45 大廚秘制乾炒和牛河粉	\$128	<input type="checkbox"/>	<input type="checkbox"/>
chef's fried rice noodles with wagyu beef			
46 薑蓉鹹魚豚肉粒炒飯	\$128	<input type="checkbox"/>	<input type="checkbox"/>
fried rice with pork and salted fish in ginger sauce			
47 老乾媽雞球帶子炒河	\$138	<input type="checkbox"/>	<input type="checkbox"/>
stir-fried rice noodles with chicken and scallop in lao gan ma chili sauce			
48 鵝肝醬雜菇燜伊麵	\$138	<input type="checkbox"/>	<input type="checkbox"/>
braised e-fu noodles with mushroom and goose liver paste			
49 滑蛋蝦仁炒麵	\$138	<input type="checkbox"/>	<input type="checkbox"/>
stir-fried noodles with shrimp and egg			
50 薑蔥蝦乾魚腐花膠撈粗麵	\$138	<input type="checkbox"/>	<input type="checkbox"/>
braised noodles with fish maw, dried shrimp, fish tofu, spring onion and ginger			
51 燒汁野菌海皇炒烏冬	\$138	<input type="checkbox"/>	<input type="checkbox"/>
stir-fried udon noodles with wild mushroom and seafood in teriyaki sauce			
52 黑松露和牛蛋白炒飯	\$148	<input type="checkbox"/>	<input type="checkbox"/>
fried rice with wagyu beef, egg white and black truffle			
53 鮑魚雞粒燴飯	\$188	<input type="checkbox"/>	<input type="checkbox"/>
fried rice with abalone and diced chicken			



甜品 DESSERTS

		首次 1 st order	加單 2 nd order
54 即焗雞蛋撻	\$38	<input type="checkbox"/>	<input type="checkbox"/>
freshly baked egg tarts			
55 香滑椰汁糕	\$38	<input type="checkbox"/>	<input type="checkbox"/>
chilled coconut pudding			
56 香滑馬拉糕	\$38	<input type="checkbox"/>	<input type="checkbox"/>
steamed traditional sponge cake			
57 清香九層棗蓉糕	\$38	<input type="checkbox"/>	<input type="checkbox"/>
steamed red date layered cakes			
58 生磨腰果露湯圓	\$38	<input type="checkbox"/>	<input type="checkbox"/>
sweetened cashewnut cream with glutinous rice dumplings			
59 擂沙黑芝麻湯圓	\$38	<input type="checkbox"/>	<input type="checkbox"/>
glutinous rice dumplings with black sesame paste			
60 栗子蓉甘筍糰	\$38	<input type="checkbox"/>	<input type="checkbox"/>
chestnut and carrot pastries			
61 香芒楊枝甘露	\$38	<input type="checkbox"/>	<input type="checkbox"/>
chilled mango, pomelo and sago cream soup			
62 陳皮海帶香草綠豆沙	\$38	<input type="checkbox"/>	<input type="checkbox"/>
green bean soup with dried tangerine peel, seaweed and vanilla			
63 香芒綠茶軟糰卷	\$38	<input type="checkbox"/>	<input type="checkbox"/>
green tea soft glutinous rice rolls with mango			
64 杞子燕窩紅豆蓉糕	\$48	<input type="checkbox"/>	<input type="checkbox"/>
red bean pudding with bird's nest and lycium berry			

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